CDA

HVN93 Product Focus

Four zone linear induction hob

Induction hobs excel in terms of their cooking speed and efficiency, as the technology used transfers heat to the pan itself by electromagnetic induction; this reduces the losses associated with heat escape and leads to a reduction in the surface temperature of the hob, when compared with other types. With good quality induction compatible pans the efficiency of an induction hob can be as high as 85%.

3D9 Downdraft extractor and HVC93 linear hob

The HVN93FR has a linear design, meaning that its four cooking zones are accessible and completes the CDA linear collection offering this style in gas, ceramic and induction cooking options. The linear induction hob works beautifully with the 3D9 downdraft extractor, creating a sleek and flowing design.

3D9 Downdraft extractor

HVN93 Four zone linear induction hob

Visit our website at **www.cda.eu** to find your nearest stockist

CDA

HVN93 Product Focus

Four zone linear induction hob

FEATURES EXPLAINED

As with all CDA induction hobs, the HCN510 is packed full of features to ensure the best cooking experience, and to give you peace of mind whilst cooking and when not in use. These features include:

Residual heat indicators

Despite the comparative lack of heat after cooking on an induction hob, CDA induction hobs are still equipped with residual heat indicators to warn when a zone is hot after use. These switch on automatically when the zone is switched off, and stay on until the zone reaches a safe temperature to touch.

Booster

Whilst induction is the most efficient way to cook on a hob, the booster function on each zone makes cooking even quicker, increasing the power level by 33% for a maximum of 5 minutes.

Safety key lock

For peace of mind when unattended, all CDA induction hobs have a safety key lock which switch off the control panel completely. The key lock can be used when the hob is switched off but also during use to prevent accidental changes to your cooking plans.

Timer

Offering even more flexibility, the HVN93FR has a timer that can be set to switch off a cooking zone automatically

Auto safety switch off

To prevent damage to the hob, each zone is equipped with a temperature sensor. This sensor will automatically switch off the zone if it reaches too high a temperature to allow the zone to cool down.

Induction compatible pans

The only specific requirement for cooking on an induction hob is that only ferromagnetic pans will work (A fridge magnet will stick to the base of the pan if it is compatible with induction hobs). High quality, flat based pans work best with induction and these will also give the best efficiency in use, and new pans will carry this symbol on the packaging to show they can be used.

HVN93 Induction Hob

Manual for Installation, Use and Maintenance

Customer Care Department • The CDA Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY
T : 01949 862 012 **F** : 01949 862 003 **E** : service@cda.eu **W** : www.cda.eu

Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:
Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity
This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.
At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Please note:
- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will ensure children cannot reach them.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob.
- Avoid hard shocks from cookware – the vitroceramic glass surface is highly resistant but not unbreakable.
- Do not place hot lids flat on the hob top. A "suction" effect could cause damage to the hob.
- Do not drag cookware across the hob top: in the long term, this could cause damage to the hob.
- Do not store cleaning or flammable products in the unit below the hob.
- Always use appropriate cookware.

- Do not cook unopened tins of food directly on the hob.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use should be considered incorrect and therefore dangerous.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:
The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Important

- Do not use the hob if the glass surface is cracked or damaged to prevent the risk of electric shock. Disconnect it from the power supply.
- Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

Cooking on Induction

The principle of induction cooking is based on magnetic effect.

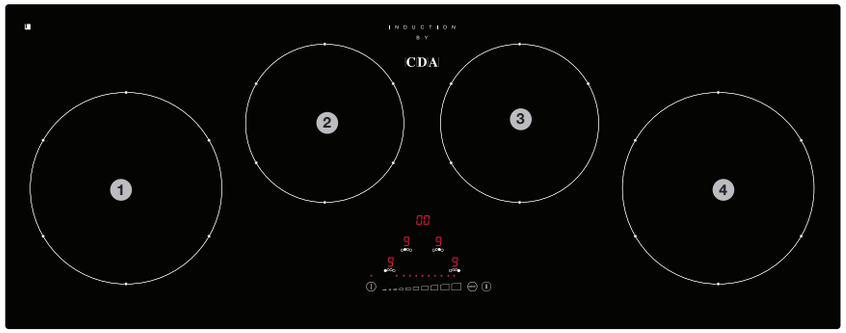
When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

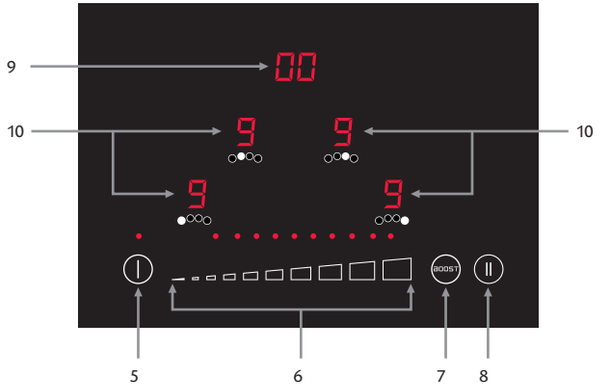
The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed so cooking more evenly.

Most cookware is compatible with induction cooking.

There are three ways to check the suitability of your cookware:
1. Using a magnet to see if the base of the pan is magnetic: if three magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones and switch the zone on. If the display continues to show the selected power level then the cookware is compatible. If the display shows U, the cookware cannot be used on an induction hob.

Using your Hob





Control panel:

1. Front left 2.3-3kW 200 mm
2. Centre left 1.4 kW 160 mm
3. Centre right 1.4 kW 160 mm
4. Front right 2.3-3kW 200 mm
5. Power key
6. Slider control
7. Booster key
8. Pause/restart key
9. Timer key/display
10. Zone key/displays

Fig.1

The table below offers guidance to each power level:

Power level	Type of cooking
0	Switched off
1/2	For melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantities of liquid
3/4	Heat larger quantities of liquid (sauces etc.)
4/5	Slow boiling, e.g spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish, omelettes
9	Fast frying steaks

Using your Hob

To switch the zone on

- To switch the power on, touch and hold ⏻ for approximately two seconds. The hob will beep and all four zone displays will show **0**.

Please note: If a power level is not set within twenty seconds, the hob will switch off automatically.

To set the power level

- Touch the zone display for the required zone. The hob will beep and the zone display will show a .(dot) in the bottom right corner.
- Then touch the slider control at the required point, or move up or down the slider until the zone display shows the required power level from 1 (minimum) to 9 (maximum).

Please note: After zone selection, the zone will remain active for approximately ten seconds. If no key is touched during this time, the zone will become inactive, and the hob will switch off automatically after a further ten seconds if no zones are in use.

To turn the power off

- To switch off a single zone, touch the zone display to make the slider active for the required zone, then set the slider to 0 for the zone no longer required. When all the zones are at 0, the hob will switch off automatically after approximately twenty seconds.
- Alternatively, to switch off the hob immediately, touch and hold ⏻ for approximately two seconds.

Booster

- The hob is equipped with a booster function on the front left and front right zones, allowing a higher power level than the maximum for approximately five minutes. To turn on the booster function, touch the zone display for the required zone then touch BOOST. **P** will show in the zone display whilst the booster is on. To cancel the booster at any time, touch the zone display to activate the slider, then set the required power level.

Auto-heat

- Every zone is equipped with an auto-heat function, which reduces the warming up time for the zone. To turn on the auto-heat function, touch the zone display for the required zone, then set the power level to **9** using the slider control.
- Touch the **9** position on the slider control again and the display will alternate between **9** and **A**.
- Then select the power level required. The display will alternate between the set power level and A for a preset period of time, before reducing the power to the level required.
- If no final power level is set, the auto heat is switched off and the zone will remain on power level **9**.

Timer/minute minder

The hob is equipped with a timer that allows a finish time to be set for the end of cooking on any zone, between a minimum of one minute and a maximum of 99 minutes. This timer can be used separately for each zone, and an LED will indicate the zone positions for each of the active timers. Once the timers are set, the timer display will show the time remaining on the first zone to finish cooking. The timer can also be used as a minute minder to countdown the time when the zones are not in use.

To set the timer

- First switch on the hob and set the zone to the power level required.
- Touch the timer display. The display will show 0- for approximately ten seconds and the timer display LED will illuminate for the required zone. If no timer is set, the timer display will become inactive and the zone will continue cooking.
- Touch the slider control to set the minutes between 0 and 9. The selection will confirm in approximately 2 seconds, and the display will show **–** and the minutes set.
- Touch the slider control again to set the tens of minutes between 1 and 9. The selection will confirm in approximately 2 seconds, the timer display will show the timer set and the countdown will start.

At the end of the timer, the selected zone will switch off and the timer display and the zone timer LED will flash. The hob will beep for approximately two minutes. To switch off the beep and the flashing displays, touch any key.
Please note: the power level can be adjusted during the countdown using the slider control

To cancel the timer

- Touch the zone display for the required zone, and then the timer display. The timer display will show **0**- and the LED will flash for approximately ten seconds, then the timer will switch off.

Please note: Cancelling the timer will not switch off the zone. You should switch the zone off manually if required.

The timer can also be used as a minute minder when the hob is not in use. Turn the hob on, and then follow the steps for setting the timer without first switching on a zone.

Pause/restart

The hob is also equipped with a pause/restart function which pauses cooking and timer countdowns temporarily without switching the power off completely. The hob can be paused for a maximum of ten minutes before automatically switching off. To pause the hob, touch ⏸ and to restart cooking, touch ⏸ and then any zone display.

Recall

If the hob is switched off accidentally, it is possible to switch the hob back on quickly and return to the previous cooking settings. Touch ⏸ within six seconds of the hob being switched off. If recall is available, the LED over ⏸ will be illuminated. Touch ⏸ within six seconds and the previous cooking programmes will resume.

Safety key lock

To prevent accidental use, the hob has a safety key lock which switches off the slider control temporarily or completely.

To switch on the lock, turn on the hob, touch the front right zone display and LOCK simultaneously, then touch the front right zone display again. All zones will display L before the hob switches off automatically.

To switch off the lock whilst the hob is in use, but automatically switch back on once the hob is switched off, turn on the hob, touch the front right zone display and LOCK simultaneously, then touch the front right zone display. All zones will display 0 and the hob can now be used as normal.

To switch off the lock completely, turn on the hob, touch the front right zone display and LOCK simultaneously, then touch LOCK The hob will switch off automatically but can now be used as normal

Efficient Use of your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate zone depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

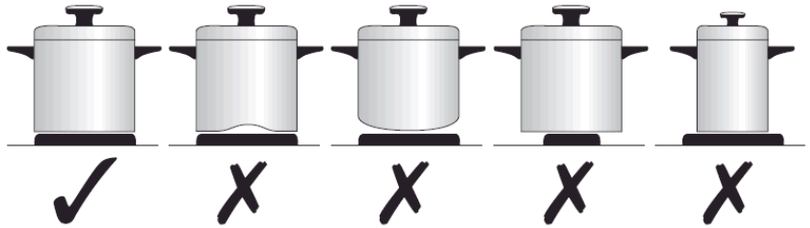


Fig.2

Zone Size	Minimum Pan Size (mm)	Maximum Pan Size (mm)
160mm	100	180
200mm	180	240

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan must be clean and dry before use to prevent any scratches on the hob top.

Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

Important:

- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediatly.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/ dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass etc.)	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

If your Hob is not working:

1. Check that the control knob is switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the spur has not blown.

In the event of a fault with the hob, please advise CDA Customer Care of any fault code shown on the display

Contact CDA Customer Care

A : Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
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Troubleshooting

On first use

You observe that	Possible Causes	What should you do?
The display shows a series of digits and symbols on first connection	Working normally	Nothing, the hob will be ready to use within approximately 30 seconds
Installation blows a fuse or only one side of the hob works	The electrical connection of the hob is incorrect	Check that it is set up properly (see the Electrical Connection section)
The hob produces an odour during the first cooking sessions	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes

On switching on

You observe that	Possible Causes	What should you do?
The hob does not work and the lights on the control panel do not switch on	The hob is not connected to the power supply or the power supply is faulty	Check the electrical circuit breaker and fuses
The hob is not working and the display shows a non-standard graphic	The electronics are not functioning correctly	Call CDA Customer Care
The hob is not working and the display shows L	The safety key lock is on	Switch off the safety key lock (see page 7)

Troubleshooting

In use

You observe that	Possible Causes	What should you do?
The hob has stopped operating. The hob beeps and ER03 is displayed on the zone display	There was an overflow or an object is in contact with the control panel	Clean the hob or remove the object, and begin cooking again
The hob has stopped operating and the display shows E2, ER21 or ER40	The electronics have overheated	Allow the hob to cool down. See the Installation section to check the ventilation requirements have been met
After turning on a zone, the zone display shows U	The cookware used is not suitable for induction or is less than 11cm on the 160mm zones, or 145mm on the 200mm zones	See the section on cookware for induction
The saucepans make noise during cooking or your hob makes a clicking sound during cooking	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware	Nothing. There is no risk, neither to your hob nor to your cookware
The fan continues to function for a few minutes after the hob is turned off	Cooling of the electronic components. Working normally	Nothing.

Should any error code other than those listed above show on the zone displays, contact CDA Customer Care for assistance

iMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.

Fitting the Hob

Unpacking the hob:
Take care not to lose or mishandle any parts.

Fitting position of the hob:
This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig.7.

Ventilation requirements:
This appliance must be installed to allow air to flow freely to the air intake and from the air outlet. Failure to allow sufficient ventilation could cause damage to the hob and constitutes incorrect installation, which is not covered by the warranty.

If fitting a cooker hood above the hob:
If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig.6). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:
The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- Never place perishable foods, cleaning products or flammable items in the cupboard below the appliance.
- If an oven is to be installed below the hob, the thermal safety system on the hob will not allow the hob to be used at the same time as a pyrolytic programme on the oven.

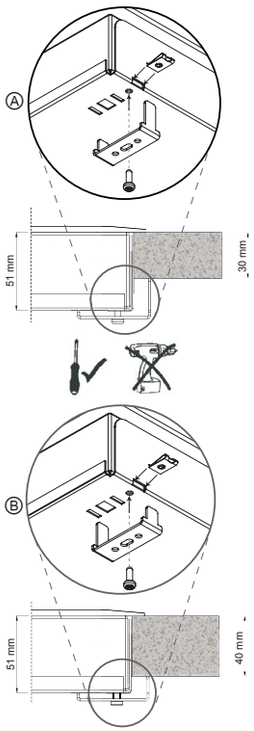

Fig.3

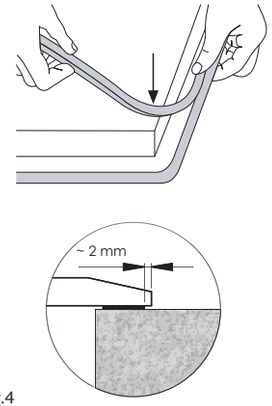

Fig.4

Notes:

- The hob is equipped with an anti-overheating safety device that can be activated if the hob is installed over an oven that is not sufficiently ventilated. In the event that this occurs, the control panel will show E2, ER21 or ER40. We recommend that you increase the ventilation of the hob by creating an opening in the side of the cabinet (8 cm x 5 cm).
- **Ensure that the top rail is removed prior to installation, and that no unit cross member is blocking the air outlets.**
- If the hob is to be located above a working drawer, we recommend that the drawer is not used for storing soft items, for example dusters or towels; this is to minimize the risk of the cooling system air intakes being obstructed.

How to install the hob

Overall dimensions of the hob:

Width: 900 mm Depth: 350 mm
Worktop cut-out dimensions:
Width: 880 mm Depth: 330 mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig.7) shows a 60mm gap from the wall to the cut-out edge. The distance from the hob, when fitted, to the back wall is 50mm.

If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

2. Fix the foam seal underneath the appliance by following the outline of the worktop upon which the hob will rest. This ensures an airtight seal with the worktop. Do not use silicone type sealant.

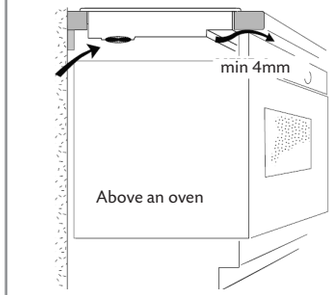

Fig.5

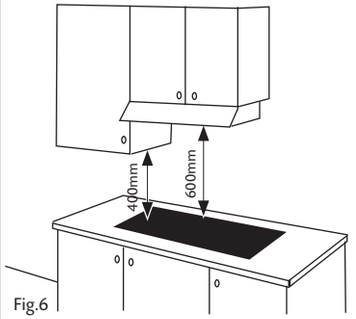

Fig.6

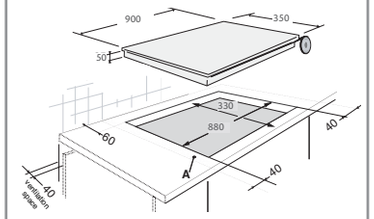

Fig.7

Mains Electricity Connection

Warning! this appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13a plug or 13a supply.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 2.5mm^2, HO5RR-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5mm^2. A larger cable will not fit the terminal connections.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- Ensure that the brass links are securely fitted. Failure to do so will prevent the hob from operating correctly.

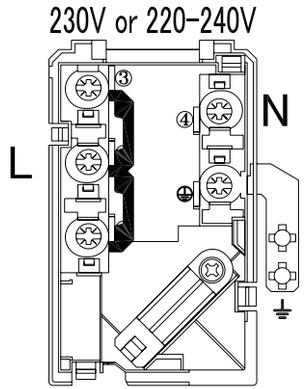

Fig.8

CDA

To contact our Customer Care Department, or for Service,
please contact us on the details below.

Customer Care Department • The CDA Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY
T : 01949 862 012 **F** : 01949 862 003 **E** : service@cda.eu **W** : www.cda.eu